Hospitality Menus

Introduction

This document aims to provide information on the hospitality services on offer at Clifton House Heritage Centre. It will assist you in your choice of menu as well as guiding you in our booking procedure.

Menu choices may vary depending on availability and seasonality of produce, however we will endeavour to provide a suitable alternative should the need arise.

All catering choices must be confirmed five working days prior to your event. If the confirmation deadline has passed the catering team will do their best to accommodate the requirements however individual menus may be revised. If events are cancelled or numbers attending reduced, notification should be given as soon as possible to avoid unnecessary costs. If numbers increase in advance of the event the catering team will endeavour to accommodate the increase however menus may need to be altered.

This brochure is by no means exhaustive. If you have any queries or requirement for a special function, please contact our event team on 028 90 897534 to discuss further.

One service of tea / coffee and biscuits is provided with the compliments of Clifton House Heritage Centre.
Beverage and Breakfast Trays

Beverages £1.00 per head
• Tea
• Filter Coffee
• Orange, Apple and Cranberry Juice
• Iced Water

Continental Breakfast Trays £2.75 each
• Warm Butter Croissants served with Preserves
• Selection of Mini Danish Pastries
• Toasted Bagels
• Freshly Baked Pancakes with Preserves & Cream
• Greek Yogurt with granola & seasonal fruit

Freshly Cooked Breakfast Options £3.75
• Selection of Cereals or Porridge with Natural Yoghurt and Prepared Fruit
• Breakfast Pannis, rolls and bagels with a selection of fillings £6.95

Sandwich Service
A sandwich lunch consists of one and a half rounds of sandwiches per person and will be served with tea / coffee and fruit juice.

Traditional offer – brown and white bread £5.95
• Bacon, Lettuce & Tomato
• Spicy Chipotle Chicken
• Free Range Egg Mayonnaise with Chive & Watercress
• Flaked Tuna with Red Onion and Mayonnaise

Gourmet Offer – speciality bread, mini rolls & wraps £7.75
• Irish Beef Fillet, Red Onion marmalade and Lambs Lettuce,
• Crayfish, Rocket & Sweet Chilli
• French Brie, Grape, Rocket Leaf, with Tomato Chutney
• Slow Cooked Gammon, Emmental Cheese, Sun dried Tomato and Mayonnaise

Soup of the Day with Freshly baked Bread £3.95

Fresh Fruit Skewers/ Platter £1.50
Alternative and Contemporary Dining

The section is designed as an alternative to sandwiches or a finger buffet, ideal for a working lunch and is served with tea / coffee and fruit juice.

Lunch Bowls Please choose two options from the list below £8.75

- Spiced Stir Fried Tiger Prawns, Fried Rice & Steamed Asian Greens
- Stir Fried Chicken Fillet & Egg Noodles with Sweet Chilli & Lime Dressing
- Spicy Tomato Orzo with Chorizo
- Spanish Meatballs with Pasta
- Roasted Vegetable Bolognese

Tapas Please choose six items from the following list £9.75

- Polenta fries with blue cheese dressing
- Chorizo, celery, olive & roasted vegetables
- Prawns with ginger, soy & garlic dressing
- Crostini
- Tortilla
- Baby gem Caesar salad
- Chimichanja
- Chilli Chicken skewers
- Daily fish Tapas
- Chocolate Chilli Pots
- Churros
- Tropical fruit kebabs
Finger Buffets served with tea / coffee and fruit juice.

Traditional Please choose 4 items £9.95
- BBQ Baby back ribs
- Vegetarian Spring Roll
- Cocktail Pork Sausages in Honey & Wholegrain Mustard
- Handmade Pizza Slices
- Chicken Fillet Strips in a Wholegrain Crumb with Dipping sauce
- Baked Feta & Roast Vegetable Wrap

Deluxe Please choose 5 items £11.75
- Baked Pulled Pork Wrap
- Miniature Beef Burger Slider
- Goats Cheese and Sun-dried Tomato Tartlet
- Crab, Lime & Chilli Toasts
- King Prawn and Chorizo Skewers
- Feta Cheese, olives, Oregano & Baby Gem Lettuce in a Pitta Pocket
- Satay Chicken Skewers

Hot Fork Buffets £15.25
A hot fork buffet is served with rice, pasta or baby boiled potatoes, speciality bread and mixed salad, with tea / coffee and fruit juice. Please select two main course dishes.

Buffet Dishes
- Prawn, Tomato & Coconut Curry
- Sauteed Chicken fillet with Smoked Bacon and Leek Cream Sauce
- Beef Bourguignon
- Pork, Bean & Tomato Cassoulet
- Lamb Tagine with Chickpeas, Coriander and couscous
- Poached Lemon Salmon
- Vegetarian Dish of the Day
Canapés £8.95 per person

Please select two hot, two cold and one sweet canapé.

Hot Dishes
• Cajun Chicken Skewer with Crème Fraiche
• Wild Mushroom on ‘Toast’ with Herb Oil
• Smoked Haddock & Leek Tartlet
• Figs and Blue Cheese with Honey and Thyme
• Spiced Lamb Skewers with Yoghurt & Orange Dressing
• Fillet of Beef Brushetta & Sun-dried Tomato Relish

Cold Dishes
• Smoked Trout Pate on Rye Bread with Watercress
• Tomato and Basil Crostini
• Chicken & Smoked Bacon Caesar Cones
• Thai Prawn Filo Wraps
• Teriyaki Beef Lettuce Cups
• Goats Cheese and Roast Vegetable roulade

Sweet Canapés
• Sticky Toffee, Date & Banana Pudding with Stem Ginger Cream
• Pear and Almond Tart with Plum Jam
• Handmade Chocolate Petit Fours
• Apple Pie Fries with Butterscotch Sauce